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Recipes for

quantity service

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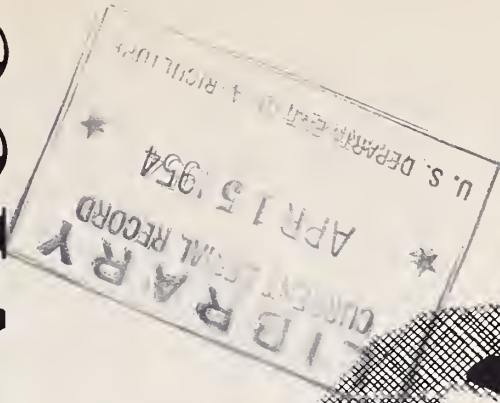
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RECIPES FOR QUANTITY SERVICE

These recipes, developed in the institutional recipe laboratories of the Human Nutrition Research Branch, Agricultural Research Service, have been tested for practicability, sales appeal, and consumer acceptance in commercial and other types of food service. They are designed especially for the use of restaurants, cafeterias, hospitals, institutions, and college dining halls.

In standardizing, enlarging, and testing the recipes, quantities were adjusted wherever feasible to eliminate fractions difficult to weigh or measure. Portion sizes were carefully planned, yields checked, and portion weights adjusted to the nearest practical working figure.

Using the recipes. Weighing of ingredients is recommended because it is speedier and more accurate than measuring. However, approximate measures are also given for most ingredients, because measuring may be preferred. If ingredients are measured, they should be lightly packed in the measuring cup unless otherwise specified. Firm packing, especially of chopped or diced foods, gives more than the weighed quantities on which the recipes are based.

Fluid whole milk was used in developing the recipes. The equivalent in diluted evaporated or reconstituted whole dry milk will also give satisfactory results.

Some of the seasonings in many of the recipes may be omitted or varied to suit local tastes or the requirements of hospital diets. Quantities of liquids called for are for cooking near sea level; at higher altitudes more liquid may be needed for some recipes. Cake mixtures will require adjustment in ingredients when baked at altitudes above 3,000 feet.

This issue is the last in the series, Recipes for Quantity Service. Previous issues are available to cafeterias, restaurants, hotels, hospitals and other institutions, camps, and church groups. They may be obtained from the Office of Information, U. S. Department of Agriculture, Washington 25, D. C.

Developed by Georgia Schlosser, Velma Chapman, and Eleanor Geissenhainer

Human Nutrition Research Branch
Agricultural Research Service
U. S. Department of Agriculture
Washington, D. C.

Soup

1. Cook the ham bone in the water for 1 hour.
2. Add split peas, carrots, onion, and potatoes and cook 1 hour. Remove bone.
3. Mix together the flour, salt, and cold water. Stir into the soup and cook until thickened.

Ingredients	25 Portions	50 Portions	100 Portions
Ham bone with small amount of meat	1 pound 4 ounces	2 pounds 8 ounces	5 pounds
Water	2 gallons	4 gallons	8 gallons
Green split peas	1 pound 8 ounces (3-1/2 cups)	3 pounds (1-3/4 quarts)	6 pounds (3-1/2 quarts)
Shredded carrots	1 pound (1 quart)	2 pounds (2 quarts)	4 pounds (1 gallon)
Finely chopped onion	12 ounces (2 cups)	1 pound 8 ounces (1 quart)	3 pounds (2 quarts)
Finely chopped potatoes	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)	6 pounds (3 quarts)
All-purpose flour	1 ounce (1/4 cup sifted)	2 ounces (1/2 cup sifted)	4 ounces (1 cup sifted)
Salt	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	4 ounces (1/2 cup)
Cold water	1/2 cup	1 cup	2 cups

Ingredients	25 Portions	50 Portions	100 Portions
Milk	1-1/4 gallons	2-1/2 gallons	5 gallons
Onions, medium size, cut in halves	6 ounces (3 onions)	12 ounces (6 onions)	1 pound 8 ounces (12 onions)
Cooked pureed Hubbard squash	3 pounds 4 ounces (1-1/2 quarts)	6 pounds 8 ounces (3 quarts)	13 pounds (1-1/2 gallons)
Melted butter	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
or margarine			
All-purpose flour	4 ounces (1 cup sifted)	8 ounces (2 cups sifted)	1 pound (1 quart sifted)
Salt	1-1/2 ounces (3 tablespoons)	3 ounces (6 tablespoons)	6 ounces (3/4 cup)
Pepper	1/4 teaspoon	1/2 teaspoon	1 teaspoon
Celery salt	1 teaspoon	2 teaspoons	1-1/3 tablespoons
Curry powder	1/2 teaspoon	1 teaspoon	2 teaspoons

1. Scald milk with the onions and let stand 30 minutes. Add the squash.
2. Blend butter or margarine with the flour until smooth. Stir into milk mixture and cook until thickened, stirring occasionally.
3. Add salt, pepper, celery salt, and curry powder. Stir well.
4. Remove onions. Sprinkle soup with chopped parsley, if desired.



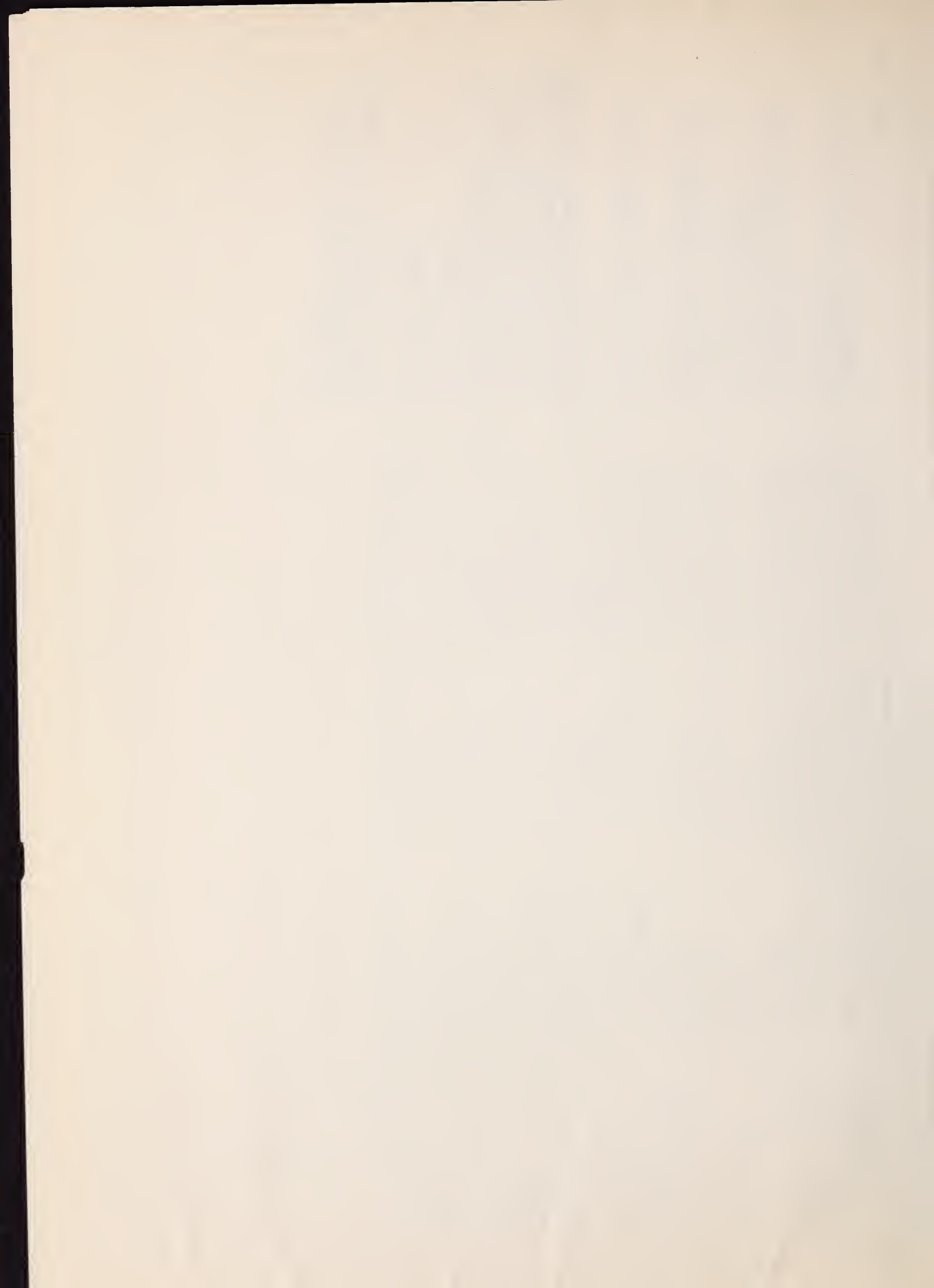
Ingredients	25 Portions	50 Portions	100 Portions
Vinegar	1 cup	2 cups	1 quart
Water	1 quart	2 quarts	1 gallon
Whole Cloves	12	24	48
Bay leaves	2	4	8
Salt	1/2 ounce (1 tablespoon)	1 ounce (2 tablespoons)	2 ounces (1/4 cup)
Sugar	1 tablespoon	1 ounce (2 tablespoons)	2 ounces (1/4 cup)
Beef, round	6 pounds 8 ounces	13 pounds	26 pounds

1. Combine vinegar, water, cloves, bay leaves, salt, and sugar. Pour over beef and let stand in refrigerator for 24 hours.
2. Pour off liquid and save.
3. Place roast in pot, add 1 cup of the liquid for 25 portions, 2 cups for 50 portions, 1 quart for 100 portions. Cover tightly and cook slowly until meat is tender (about 2-1/2 hours).
4. Slice and serve hot with a little of the hot spicy liquid.

Ingredients	25 Portions	50 Portions	100 Portions
Finely chopped beef*	2 pounds 10 ounces	5 pounds 4 ounces	10 pounds 8 ounces
Finely chopped fresh pork*	14 ounces	1 pound 12 ounces	3 pounds 8 ounces
Whole eggs	1 cup	2 cups	1 quart
Chopped onion	6 ounces (1 cup)	12 ounces (2 cups)	1 pound 8 ounces (1 quart)
Fine dry bread-crumbs	6 ounces (1-1/2 cups)	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)
Cornstarch	3 tablespoons	1-1/2 ounces (1/3 cup)	3 ounces (2/3 cup)
Salt	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	4 ounces (1/2 cup)
Pepper	1-1/2 teaspoons	1 tablespoon	2 tablespoons
Sage	1 tablespoon	2 tablespoons	1/2 ounce (1/4 cup)
Milk	2-1/4 cups	4-1/2 cups	2-1/4 quarts
Bacon fat	1/3 cup	2/3 cup	1-1/3 cups

1. Combine beef and pork and blend thoroughly.
2. Add eggs, onion, breadcrumbs, cornstarch, salt, pepper, sage, and milk and mix well.
3. Portion the mixture with a No. 20 scoop (3-1/5 tablespoons) and shape into balls.
4. Brown the balls lightly in the bacon fat.
5. Place balls in a pan, cover, and steam for 20 minutes in a steamer; or steam for 20 minutes in the top of a double boiler; or bake in covered pans for 1 hour at 325°F. (slow), removing the cover for the last 15 minutes.
6. Serve with gravy.

* The meat should be put through the chopper three times to have the fine texture desired for these meat balls.



BARBECUE HASH

Portion, 3/4 cups (about 6 ounces)

Main Dish

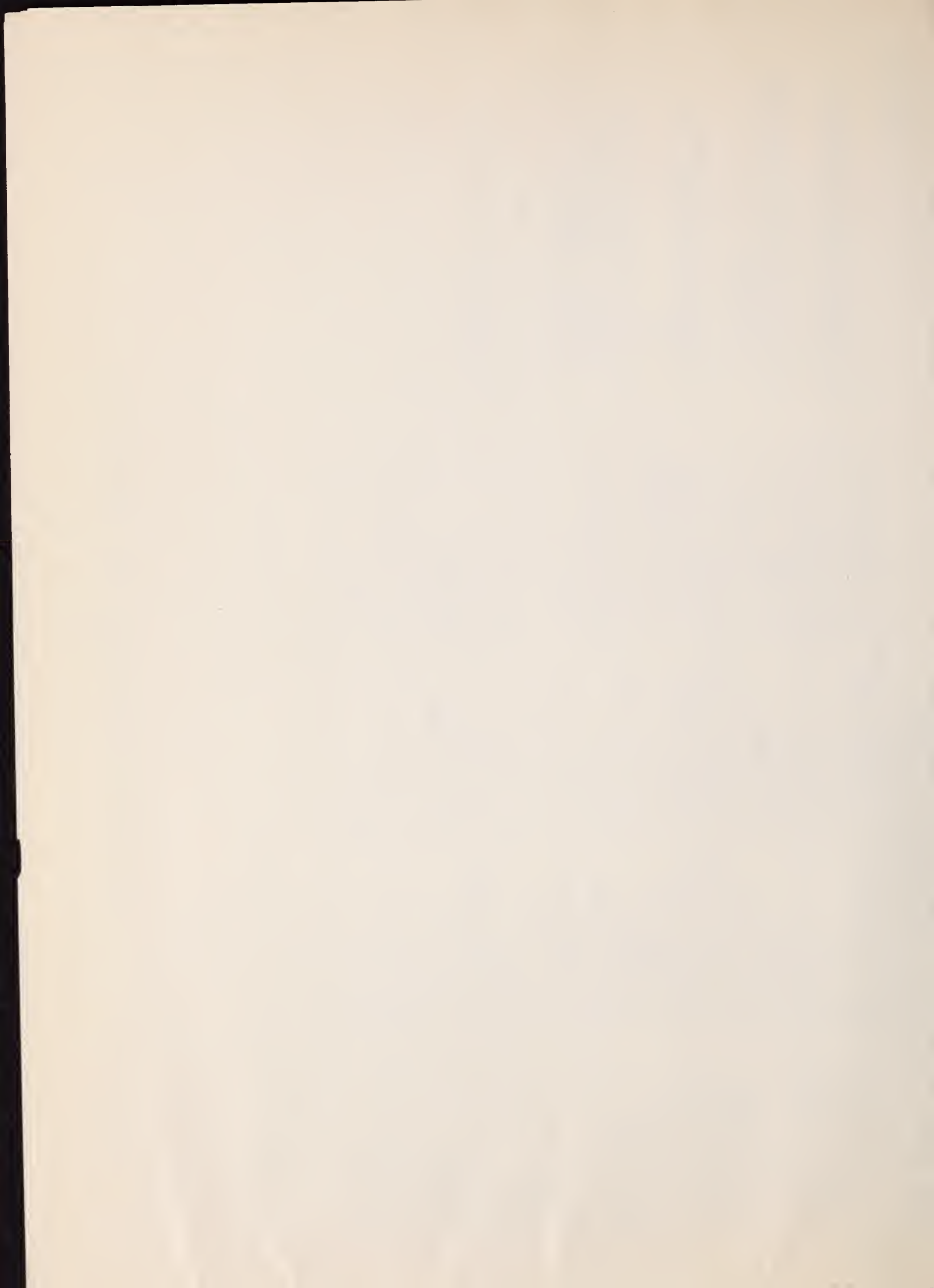
Ingredients	25 Portions	50 Portions	100 Portions
Chopped onion	8 ounces (1-1/3 cups)	1 pound (2-2/3 cups)	2 pounds (1 quart 1-1/3 cups)
Chopped green pepper	1 pound (3-1/4 cups)	2 pounds (1-1/2 quarts)	4 pounds (3-1/4 quarts)
Vegetable shortening or lard	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
Chopped cooked beef	3 pounds 4 ounces (2-3/4 quarts)	6 pounds 8 ounces (1 gallon 1-1/2 qts)	13 pounds (2-3/4 gallons)
Chopped cooked potatoes	3 pounds 4 ounces (2 quarts 2/3 cup)	6 pounds 8 ounces (1 gallon 1-1/3 cups)	13 pounds (2 gallon 2-2/3 cups)
Water	1 quart	2 quarts	1 gallon
Catsup	9 ounces (1 cup)	1 pound (1-2/3 cups)	2 pounds (3-1/3 cups)
Chili sauce	9 ounces (1 cup)	1 pound (1-2/3 cups)	2 pounds (3-1/3 cups)
Worcestershire sauce	3 ounces (1/3 cup)	6 ounces (2/3 cup)	12 ounces (1-1/3 cups)
Chopped garlic	1 teaspoon	2 teaspoons	1-1/3 tablespoons
Salt	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	4 ounces (1/2 cup)
Chili powder	1 tablespoon	2 tablespoons	1/4 cup

Pans 20½ by 12½ inches: 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Sauté onion and green pepper in shortening or lard until onion is golden brown.
2. Add meat, potatoes, and water.
3. Combine catsup, chili sauce, Worcestershire sauce, garlic, salt, and chili powder with the meat mixture.
4. Place in baking pans (5-1/2 quarts or 11 pounds 8 ounces per pan). Bake at 400° F. (hot) for 1 hour 10 minutes, or until brown.

Ingredients	25 Portions	50 Portions	100 Portions
Lean pork, cut in 2-inch strips	3 pounds	6 pounds	12 pounds
Vegetable shortening or lard	2 ounces (1/4 cup)	4 ounces (1/2 cup)	8 ounces (1 cup)
Water and bean sprout liquid	2-1/4 quarts	1-1/8 gallons	2-1/4 gallons
Celery, cut in 1-inch strips	1 pound 4 ounces (1-1/4 quarts)	2 pounds 8 ounces (2-1/2 quarts)	5 pounds (1-1/4 gallons)
Sliced onions	9 ounces (1-1/2 cups)	1 pound 2 ounces (3 cups)	2 pounds 4 ounces (1-1/2 quarts)
Bean sprouts	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)
Salt	1/2 ounce (1 tablespoon)	1 ounce (2 tablespoons)	2 ounces (1/4 cup)
Pepper	1/4 teaspoon	1/2 teaspoon	1 teaspoon
Sugar	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	4 ounces (1/2 cup)
Cornstarch	3-1/4 ounces (3/4 cup)	6-1/2 ounces (1-1/2 cups)	13 ounces (3 cups)
Cold water	1/3 cup	2/3 cup	1-1/3 cups
Soy sauce	1/2 cup	1 cup	2 cups

1. Brown the pork in vegetable shortening or lard.
2. Add the water and liquid from bean sprouts and simmer for 30 minutes.
3. Add celery, onions, bean sprouts, salt, pepper, and sugar.
4. Blend cornstarch with cold water and stir into the mixture. Simmer 30 minutes, stirring frequently.
5. Add the soy sauce.
6. Serve with rice or chinese noodles.



Ingredients	27 Portions	54 Portions	108 Portions
Butter or margarine	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
All-purpose flour	4 ounces (1 cup sifted)	8 ounces (2 cups sifted)	1 pound (1 quart sifted)
Hot milk	1 quart	2 quarts	1 gallon
Ground cooked ham	14 ounces (3 cups)	1 pound 8 ounces (1-1/4 quarts)	3 pounds (2-1/2 quarts)
Ground cooked rabbit*	2 pounds (1-3/4 quarts)	4 pounds (3-1/2 quarts)	8 pounds (1-3/4 gallons)
Chopped parsley	1 tablespoon	2 tablespoons	1/4 cup
Chopped green pepper	1 tablespoon	2 tablespoons	1/4 cup
Chopped onion	2 tablespoons	1-1/2 ounces (1/4 cup)	3 ounces (1/2 cup)
Powdered dry mustard	1/2 teaspoon	1 teaspoon	2 teaspoons
Pepper	1/4 teaspoon	1/2 teaspoon	1 teaspoon
COATING			
All-purpose flour	4 ounces (1 cup sifted)	8 ounces (2 cups sifted)	1 pound (1 quart sifted)
Eggs, beaten	2/3 cup	1-1/4 cups	2-1/2 cups
Soft bread crumbs	2 quarts	1 gallon	2 gallons

1. Melt butter or margarine and blend in the flour. Stir into the hot milk and cook until thickened, stirring occasionally.

2. Blend this sauce with the ham, rabbit, parsley, green pepper, onion, mustard, and pepper.

3. Portion the mixture with a No. 12 scoop (1/3 cup) and shape into croquettes.

4. Coat the croquettes by rolling them in flour, then in beaten egg, and last in crumbs.

5. Fry in deep fat at 375° F. until brown. Drain. Serve with gravy or with a sauce such as vegetable sauce (PA-178, Recipes for Quantity Service, Food Service IV, p. 7).

* Chicken may be used in place of rabbit.

Note: Refrigerate mixture if not using it immediately.

Ingredients	25 Portions	50 Portions	100 Portions
Unflavored gelatin	1-3/4 ounces (1/3 cup)	3-1/2 ounces (2/3 cups)	7 ounces (1-1/3 cups)
Cold water	1 cup	2 cups	1 quart
Ground cooked lean ham	1 pound 8 ounces (1-1/2 quarts)	3 pounds (3 quarts)	6 pounds (1-1/2 gallons)
Chopped celery	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)	3 pounds (3 quarts)
Onion juice	1-1/2 teaspoons	1 tablespoon	2 tablespoons
Powdered horseradish	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Mayonnaise	3/4 cup	1-1/2 cups	3 cups
Cooked salad dressing*	1-1/2 cups	3 cups	1-1/2 quarts
Lemon juice	1 tablespoon	2 tablespoons	1/4 cup
Prepared mustard	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Sliced stuffed olives	4 ounces	8 ounces	1 pound
Sliced hard-cooked eggs	6	12	24

Pullman pans, 10 by 4 by 4 inches:

2 for 25 portions, 4 for 50 portions, 8 for 100 portions.

1. Soak gelatin in cold water for 5 minutes; place over hot water until dissolved.
2. Combine all ingredients except the eggs. Mix well.
3. Place in loaf pans (1-1/4 quarts or 2 pounds 8 ounces to each pan). Garnish with sliced eggs. Chill until firm.
4. Remove from pan and slice.

* For recipe see PA-135, Recipes for Quantity Service, Food Service II, p. 15.

Ingredients	25 Portions	50 Portions	100 Portions
Chopped onion	12 ounces (2 cups)	1 pound 8 ounces (1 quart)	3 pounds (2 quarts)
Chopped green pepper	5 ounces (1 cup)	10 ounces (2 cups)	1 pound 4 ounces (1 quart)
Butter or margarine	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
Flour	2-1/2 ounces (2/3 cup)	5 ounces (1-1/4 cups)	10 ounces (2-1/2 cups)
Salt	1/2 ounce (1 tablespoon)	1 ounce (2 tablespoons)	2 ounces (1/4 cup)
Pepper	1/4 teaspoon	1/2 teaspoon	1 teaspoon
Finely chopped parsley	1 tablespoon	2 tablespoons	1/4 cup
Cooked tomatoes (drained)	2 cups	1 quart	2 quarts
Apple juice	2 cups	1 quart	2 quarts
Raisins	3 ounces (2/3 cup)	6 ounces (1-1/4 cups)	12 ounces (2-1/2 cups)
Turkey broth	3 cups	1-1/2 quarts	3 quarts
Diced cooked turkey	2 pounds 8 ounces (2 quarts)	5 pounds (1 gallon)	10 pounds (2 gallons)

1. Saute onion and green pepper in butter or margarine until tender but not brown. Stir in the flour, salt, and pepper.
2. Combine parsley, tomatoes, apple juice, raisins, and broth. Heat to boiling.
3. Stir in the onion-green pepper mixture and cook over low heat until thickened, stirring frequently.
4. Add the turkey and reheat.
5. Serve over hot cornbread, biscuits, or rice.

FISH BAKED IN CHEESE SAUCE

Portion, 4 ounces fish; 1/4 cup sauce (2 ounces)

Main Dish

Ingredients	25 Portions	50 Portions	100 Portions
Butter or margarine	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
All-purpose flour	4 ounces (1 cup sifted)	8 ounces (2 cups sifted)	1 pound (1 quart sifted)
Salt	1-1/2 teaspoons	1 tablespoon	2 tablespoons
Pepper	1/2 teaspoon	1 teaspoon	2 teaspoons
Nutmeg	1/2 teaspoon	1 teaspoon	2 teaspoons
Powdered dry mustard	2 teaspoons	1-1/3 tablespoons	3 tablespoons
Hot milk	1-1/4 quarts	2-1/2 quarts	1-1/4 gallons
Lemon juice	1 tablespoon	2 tablespoons	1/4 cup
Grated cheese	10 ounces (2-1/2 cups)	1 pound 4 ounces (1-1/4 quarts)	2 pounds 8 ounces (2-1/2 quarts)
Fish fillets* (5 oz.)	7 pounds 8 ounces	15 pounds	30 pounds

Pans 16½ by 10½ inches: 2 for 25 portions, 5 for 50 portions, 10 for 100 portions.

1. Melt butter or margarine.
2. Blend in flour, salt, pepper, nutmeg, and mustard.
3. Stir into the hot milk. Cook until thickened.
4. Add lemon juice and cheese. Stir until cheese has melted.
5. Place fish fillets in greased pans. Cover with cheese sauce.
6. Bake at 375° F. (moderate) for 45 minutes.

* Haddock, perch, flounder, or sole.

Ingredients	25 Portions	50 Portions	100 Portions
Kidney beans	2 pounds 10 ounces (1-1/2 quarts)	5 pounds 4 ounces (3 quarts)	9 pounds 3 ounces (1 gallon 1-1/4 quarts)
Boiling water	4-1/2 quarts	2-1/4 gallons	4 gallons
Chopped onion	1 pound 8 ounces (1 quart)	3 pounds (2 quarts)	6 pounds (1 gallon)
Chopped green pepper	6 ounces (1-1/4 cups)	12 ounces (2-1/2 cups)	1 pound 8 ounces (1-1/4 quarts)
Minced garlic	1 tablespoon	1/2 ounce (2 tablespoons)	1 ounce (1/4 cup)
Pork sausage	4 pounds (2 quarts)	8 pounds (1 gallon)	16 pounds (2 gallons)
Salt	1-1/2 ounces (3 tablespoons)	3 ounces (1/3 cup)	6 ounces (3/4 cup)
Chili powder	2 tablespoons	1 ounce (1/4 cup)	2 ounces (1/2 cup)
Tomato puree	2 quarts	1 gallon	2 gallons
Bean liquid	1 quart	2 quarts	1 gallon
All-purpose flour	2 ounces (1/2 cup sifted)	4 ounces (1 cup sifted)	8 ounces (2 cups sifted)

1. Add beans to boiling water and boil 2 minutes. Remove from the heat, cover, and let stand 1 hour. (If more convenient, soak beans overnight after the 2-minute boil.)
2. Cook beans in the same water until just tender (about 1 hour). Drain and save the liquid.
3. Combine onion, green pepper, garlic, and sausage. Saute until light brown.
4. Add beans to the sausage mixture, together with the salt, chili powder, tomato puree, and bean liquid and flour which have been mixed together. Blend well.
5. Simmer until thickened (about 1 hour 40 minutes), stirring frequently.
6. Serve with cooked rice.

RICE-CHEESE-ALMOND CASSEROLE

Portion, 1/2 cup (4 ounces)

Main Dish

Ingredients	25 Portions	50 Portions	100 Portions
Canned mushrooms, stems and pieces	5 ounces (1 cup)	10 ounces (2 cups)	1 pound 4 ounces (1 quart)
Finely chopped onion	2 ounces (1/3 cup)	4 ounces (2/3 cup)	8 ounces (1-1/3 cups)
Coarsely chopped almonds	5 ounces (1-1/4 cups)	10 ounces (2-1/2 cups)	1 pound 4 ounces (1-1/4 quarts)
Butter or margarine	3 ounces (6 tablespoons)	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)
Uncooked rice	1 pound 4 ounces (2-1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)	5 pounds (2-1/2 quarts)
Finely chopped parsley	1/4 cup	1/2 cup	1 cup
Grated cheese	10 ounces (2-1/2 cups)	1 pound 4 ounces (1-1/4 quarts)	2 pounds 8 ounces (2-1/2 quarts)
Salt	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	4 ounces (1/2 cup)
Pepper	1/4 teaspoon	1/2 teaspoon	1 teaspoon
Meat extract	3/4 ounce (1 tablespoon)	1-1/2 ounces (2 tablespoons)	3 ounces (1/4 cup)
Boiling water and mushroom liquid	2 quarts	1 gallon	2 gallons

Pans 16½ by 10½ inches: 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Drain the mushrooms; save the liquid.
2. Sauté mushrooms, onion, and almonds in the butter or margarine until lightly browned.
3. Add rice, parsley, and grated cheese. Mix thoroughly.
4. Place mixture in baking pans (1 quart 2-1/2 cups or 2 pounds 11 ounces per pan).
5. Add salt, pepper, and meat extract to the water and mushroom liquid and pour over the rice mixture, using 2 quarts liquid per pan. Cover.
6. Bake at 375° F. (moderate) for 45 minutes to 1 hour, or until rice is done.

Human Nutrition Research Branch, ARS, Food Service X

CABBAGE WITH HOT VINEGAR DRESSING

Portion, about 4 ounces cabbage, 1 tablespoon dressing

Vegetable

Ingredients	25 Portions	50 Portions	100 Portions
Cabbage	6 pounds 4 ounces	12 pounds 8 ounces	25 pounds
DRESSING			
Bacon	5 ounces	10 ounces	1 pound 4 ounces
Vinegar (mild)	1 cup	1-3/4 cups	3-1/2 cups
Sugar	2 ounces (1/4 cup)	4 ounces (1/2 cup)	8 ounces (1 cup)
Salt	1/2 ounce (1 tablespoon)	1 ounce (2 tablespoons)	2 ounces (1/4 cup)

1. Remove outer leaves and cut cabbage into wedges (4 ounces each).
 2. Cook until tender in boiling water or steam. Drain.
- Dressing:
1. Cut bacon into 1-inch pieces and fry until crisp.
 2. Combine vinegar, sugar, and salt with the bacon and bacon fat.
 3. Heat. Serve over the cooked cabbage.



BAKED TOMATOES

Portion, 2 tomato halves

Vegetable

Ingredients	25 Portions	50 Portions	100 Portions
Medium-sized (5-ounce) tomatoes	25	50	100
Fine dry bread crumbs	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)	3 pounds (3 quarts)
Melted butter or margarine	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
Salt	1 teaspoon	2 teaspoons	1-1/3 tablespoons
Pepper	1/4 teaspoon	1/2 teaspoon	1 teaspoon
Finely chopped green pepper	5-1/2 ounces (1-1/8 cups)	11 ounces (2-1/4 cups)	1 pound 6 ounces (1 quart 1/2 cup)
Melted butter or margarine	1/2 ounce (1 tablespoon)	1 ounce (2 tablespoons)	2 ounces (1/4 cup)

1. Wash tomatoes and remove the stem end. Cut in halves.
2. Place tomatoes cut side up on greased baking pans.
3. Combine bread crumbs, butter or margarine, salt, and pepper. Blend.
4. Cover each tomato half with 1 tablespoon of the crumb mixture.
5. Mix the green pepper with the remaining butter or margarine. Sprinkle 1 teaspoon over each tomato half.
6. Bake at 375° F. (moderate) for 30 minutes.

SPINACH LOAF

Portion, 1/2 cup (5 ounces)

Vegetable

Ingredients	25 Portions	50 Portions	100 Portions
Raw spinach	12 pounds	24 pounds	48 pounds
Melted butter or margarine	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
Eggs, slightly beaten	3/4 cup	1-1/2 cups	3 cups
Chopped onion	1 teaspoon	2 teaspoons	1-1/3 tablespoons
Celery salt	1 teaspoon	2 teaspoons	1-1/3 tablespoons
Salt	2 teaspoons	1-1/3 tablespoons	2-2/3 tablespoons

Pans 16½ by 10½ inches: 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Wash the spinach thoroughly. Cook until tender, using only the water that clings to the leaves. Chop coarsely.
2. Combine spinach, butter or margarine, eggs, onion, and seasonings. Mix well.
3. Place mixture in greased baking pans (3-1/2 quarts or 7 pounds 8 ounces per pan).
4. Set pans in hot water and bake at 375° F. (moderate) for 20 minutes.

Note: Serve with cheese sauce.
For recipe see PA-157,
Food Service III, p. 7.

SWEETPOTATO BALLS

Portion, 1 ball

Vegetable

Ingredients	25 Portions	50 Portions	100 Portions
Mashed cooked sweet potatoes	2 pounds (3-3/4 cups)	4 pounds (1 qt. 3-1/2 cups)	8 pounds (3-3/4 quarts)
Sugar	3 ounces (1/3 cup)	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)
Eggs	1 cup	1-1/2 cups	3 cups
Salt	1 teaspoon	2 teaspoons	1-1/3 tablespoons
Lemon juice	1-1/3 tablespoons	3 tablespoons	(1/3 cup)
Marshmallows	25	50	100
All-purpose flour	4 ounces (1 cup, sifted)	8 ounces (2 cups, sifted)	1 pound (1 quart)
Eggs, beaten	2/3 cup	1-1/4 cups	2-1/2 cups
Soft bread crumbs	2 quarts	1 gallon	2 gallons

1. Combine sweetpotatoes, sugar, eggs, salt, and lemon juice. Beat well.
2. Portion the mixture with a No. 20 scoop (3-1/5 table-
spoons). Press a marshmallow
into the center of each portion
and form into a ball.
3. Roll balls in the flour, then in
the beaten egg, and last in the
crumbs.
4. Fry in deep fat at 375° F. until
brown. Drain.

Human Nutrition Research Branch, ARS, Food Service X

STUFFED ZUCCHINI SQUASH

Portion, 1/2 squash

Vegetable

Ingredients	25 Portions	50 Portions	100 Portions
Zucchini squash (about 5 inches long)	13	25	50
Finely chopped onion	2 ounces (1/3 cup)	4 ounces (2/3 cup)	8 ounces (1-1/3 cups)
Butter or margarine	1-1/2 ounces (3 tablespoons)	3 ounces (1/3 cup)	6 ounces (3/4 cup)
Soft bread crumbs	4-1/2 cups	2-1/4 quarts	4-1/2 quarts
Grated cheese	4 ounces (1 cup)	8 ounces (2 cups)	1 pound (1 quart)
Chopped parsley	2 tablespoons*	1/4 ounce (1/4 cup*)	1/2 ounce (1/2 cup*)
Salt	1-1/2 teaspoons	1/2 ounce (1 tablespoon)	1 ounce (2 tablespoons)
Pepper	1/8 teaspoon	1/4 teaspoon	1/2 teaspoon
Eggs, beaten	1/3 cup	2/3 cup	1-1/3 cups
Evaporated milk	1/3 cup	2/3 cup	1-1/3 cups
Powdered dry mustard	1/8 teaspoon	1/4 teaspoon	1/2 teaspoon
Worcestershire sauce	1 teaspoon	2 teaspoons	1-1/3 tablespoons

1. Wash squash and remove ends.
Do not pare.

2. Cook in boiling water for 10
minutes. Drain.

3. Cut squash in halves lengthwise.
Remove and chop the pulp.

4. Sauté onion in butter or margarine
until light brown.

5. Add the squash pulp and all
remaining ingredients.

6. Place a No. 30 scoop (2-1/5
tablespoons) of the stuffing
mixture in each squash half.

7. Place squash on baking sheets
and bake at 350° F. (moderate)
for 30 minutes.

*Lightly packed.



HAM AND EGG SALAD

Portion, 1/2 cup (3 ounces)

Salad

Ingredients	25 Portions	50 Portions	100 Portions
Diced hard-cooked eggs	1 pound 2 ounces (3 cups)	2 pounds 4 ounces (1-1/2 quarts)	4 pounds 8 ounces (3 quarts)
Diced cooked ham	1 pound 12 ounces (1-1/2 quarts)	3 pounds 8 ounces (2-3/4 quarts)	7 pounds (1 gallon 1-3/4 quarts)
Diced unpared apples	14 ounces (3-1/2 cups)	1 pound 12 ounces (1-3/4 quarts)	3 pounds 8 ounces (3-1/2 quarts)
Chopped sweet pickle	7 ounces (1-1/2 cups)	14 ounces (3 cups)	1 pound 12 ounces (1-1/2 quarts)
Chopped parsley	2 tablespoons*	1/4 cup*	1/2 cup*
Grated onion	1 teaspoon	2 teaspoons	1-1/3 tablespoons
Prepared mustard	1 tablespoon	2 tablespoons	1/4 cup
Salt	3/4 teaspoon	1-1/2 teaspoons	1/2 ounce (1 tablespoon)
Pickle liquid	1/4 cup	1/2 cup	1 cup
Mayonnaise **	3/4 cup	1-1/2 cups	3 cups

1. Combine eggs, ham, apples, pickle, and parsley.

2. Stir onion, mustard, salt, and pickle liquid into the mayonnaise. Mix well.

3. Pour dressing over ham mixture. Toss to blend.

4. Chill before serving.

* Lightly packed.

** For recipe see PA-135, Recipes for Quantity Service, Food Service II, p. 13.

RABBIT SALAD

Portion, 1/2 cup (3-1/2 ounces)

Salad

Ingredients	25 Portions	50 Portions	100 Portions
Diced cooked rabbit	2 pounds 8 ounces (2 quarts)	5 pounds (1 gallon)	10 pounds (2 gallons)
Chopped sweet pickle	10 ounces (2 cups)	1 pound 5 ounces (1 quart)	2 pounds 10 ounces (2 quarts)
Diced celery	9 ounces (2-1/4 cups)	1 pound 2 ounces (4-1/2 cups)	2 pounds 4 ounces (2-1/4 quarts)
Finely chopped onion	2 ounces (1/3 cup)	4 ounces (2/3 cup)	8 ounces (1-1/3 cups)
Cooked rice	14 ounces (2-1/3 cups)	1 pound 12 ounces (1-1/4 quarts)	3 pounds 8 ounces (2-1/4 quarts)
Sweet pickle liquid	1/3 cup	2/3 cup	1-1/3 cups
Mayonnaise*	8 ounces (1 cup)	1 pound 2 ounces (2-1/4 cups)	2 pounds 4 ounces (4-1/2 cups)
Salt	2 teaspoons	1-1/3 tablespoons	2-2/3 tablespoons
Lemon juice	2 tablespoons	1/3 cup	2/3 cup
Prepared mustard	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon

1. Combine all ingredients and mix well. Chill.

2. Portion with No. 8 scoop (1/2 cup).

* For recipe see PA-135, Recipes for Quantity Service, Food Service II, p. 13.



TURKEY AND KIDNEY BEAN SALAD

Portion, 1/2 cup (3-1/4 ounces)

Salad

Ingredients	25 Portions	50 Portions	100 Portions
Coarsely chopped cooked turkey	1 pound 4 ounces (1 quart)	2 pounds 4 ounces (1-3/4 quarts)	4 pounds 8 ounces (3-1/2 quarts)
Cooked kidney beans	2 pounds (1-1/4 quarts)	4 pounds (2-1/2 quarts)	8 pounds (1-1/4 gallons)
Coarsely chopped sweet pickle	10 ounces (1-1/2 cups)	1 pound 4 ounces (3 cups)	2 pounds 8 ounces (1-1/2 quarts)
Coarsely chopped celery	10 ounces (2-1/2 cups)	1 pound 4 ounces (1-1/4 quarts)	2 pounds 8 ounces (2-1/2 quarts)
Finely chopped onion	2 ounces (1/3 cup)	4 ounces (2/3 cup)	8 ounces (1-1/3 cups)
Salt	3/4 ounce (1-1/2 tablespoons)	1-1/2 ounces (3 tablespoons)	3 ounces (1/3 cup)
Diced hard-cooked egg	9 ounces (1-1/2 cups)	1 pound 2 ounces (3 cups)	2 pounds 4 ounces (1-1/2 quarts)
Mayonnaise	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)
Prepared mustard	1-2/3 tablespoons	3 tablespoons	3 ounces (1/3 cup)
Pickle liquid	1-2/3 tablespoons	3 tablespoons	1/3 cup

1. Combine all ingredients. Toss lightly.
2. Refrigerate for 1 hour to blend flavors.
3. Portion with a No. 8 scoop (1/2 cup).

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TART HONEY SALAD DRESSING

Salad Dressing

Ingredients	About 1 quart	About 2-1/4 quarts	About 4-1/2 quarts
Liquid honey	12 ounces (1 cup)	1 pound 8 ounces (2 cups)	3 pounds (1 quart)
Salt	1 teaspoon	2 teaspoons	1-1/3 tablespoons
Chili sauce	2/3 cup	1-1/3 cups	2-2/3 cups
Vinegar	2/3 cup	1-1/3 cups	2-2/3 cups
Grated onion	2 tablespoons	1/4 cup	4-1/2 ounces (1/2 cup)
Worcestershire sauce	2 tablespoons	1/4 cup	1/2 cup
Salad oil	2 cups	1 quart	2 quarts

1. Combine honey, salt, chili sauce, vinegar, onion, and Worcestershire sauce.

2. Slowly add the salad oil, beating until the mixture is well blended.

Note: This is a good dressing for a tossed green salad, plain head lettuce, or shredded cabbage.

CRISPY CORNBREAD

Portion, 1 piece (1-1/2 ounces)

Bread

Ingredients	25 Portions	50 Portions	100 Portions
All-purpose flour	6 ounces (1-1/2 cups sifted)	12 ounces (3 cups sifted)	1 pound 8 ounces (1-1/2 quarts sifted)
Yellow cornmeal	1 pound (3 cups)	2 pounds (1-1/2 quarts)	4 pounds (3 quarts)
Baking powder	2 tablespoons	1-1/2 ounces (1/4 cup)	3 ounces (1/2 cup)
Sugar	2 ounces (1/4 cup)	4 ounces (1/2 cup)	8 ounces (1 cup)
Salt	2 teaspoons	1-1/3 tablespoons	2-2/3 tablespoons
Eggs, beaten	1/3 cup	2/3 cup	1-1/3 cups
Milk	2 cups	1 quart	2 quarts
Butter or margarine, melted	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)

Pans 16½ by 10½ inches: 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Sift together flour, cornmeal, baking powder, sugar, and salt.
2. Combine eggs, milk, and melted butter or margarine. Add to dry ingredients and stir to blend.
3. Pour into greased pans (1 quart 1-2/3 cups or 3 pounds 2 ounces to each pan).
4. Bake at 425° F. (hot) for 25 minutes.

GLAZED HONEY DOUGHNUTS

Portion, 1 doughnut

Bread

Ingredients	25 Portions	50 Portions	100 Portions
Milk	1 cup	2 cups	1 quart
Shortening	1-1/2 ounces (3 tablespoons)	3 ounces (6 tablespoons)	6 ounces (3/4 cup)
Salt	1/2 teaspoon	3/4 teaspoon	1-1/2 teaspoons
Liquid honey	6 ounces (1/2 cup)	13 ounces (1-1/8 cups)	1 pound, 11 ounces (2-1/4 cups)
Compressed yeast, crumbled*	1 cake	1-1/2 cakes	3 cakes
All-purpose flour	About 1 pound (about 1 quart sifted)	2 pounds, 1 ounce (2 quarts, 1/4 cup)	4 pounds, 2 ounces (1 gallon, 1/2 cup)
Eggs, beaten	1/2 cup	2/3 cup	1 1/4 cup
Cinnamon	1 teaspoon	2-1/4 teaspoons	1-1/2 tablespoons
Nutmeg	1/2 teaspoon	3/4 teaspoon	1-1/2 teaspoons

1. Scald milk, add shortening, salt, and 1 tablespoon honey. Cool to lukewarm.
2. Stir in the yeast, add 1 cup flour, and beat well. Set this sponge in a warm place for 1 hour, or until mixture is full of bubbles.
3. Combine remaining honey with eggs and spices and stir into the sponge. Add remaining flour. Turn out onto a floured board and knead 1 minute.
4. Place dough in greased bowl, cover, and let rise in a warm place (about 85° F.) until double in bulk (about 1-1/2 hours).
5. Turn dough out on floured board and roll 1/2 inch thick. Cut with a floured doughnut cutter and let rise until light (about 1-1/4 hours).
6. Drop with raised (top) side down into deep fat and fry at 360° F., 1 minute on each side.
7. Drain, then cover with honey glaze (p. 49).

* Active dry yeast may be used instead of compressed yeast.

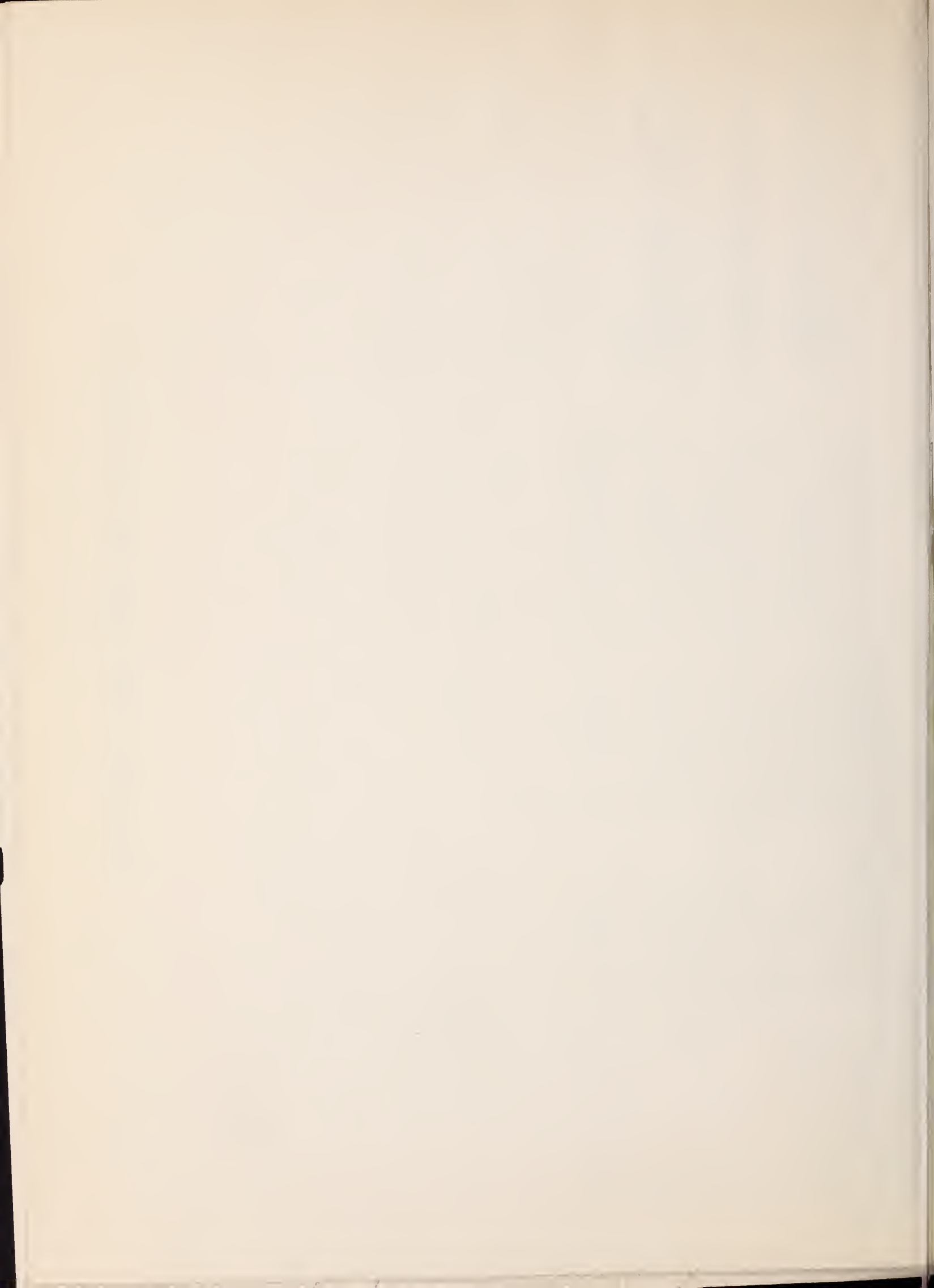
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HONEY GLAZE FOR DOUGHNUTS

Ingredients	25 Portions	50 Portions	100 Portions
Unflavored gelatin	1/4 teaspoon	1/2 teaspoon	3/4 teaspoon
Water	3/4 cup	1-1/2 cups	3 cups
Liquid honey	1-1/2 tablespoons	3 tablespoons	6 tablespoons
Confectioner's sugar	2-1/2 ounces (1/2 cup)	5 ounces (1-1/8 cups)	10 ounces (2-1/4 cups)
Salt	1/4 teaspoon	1/2 teaspoon	3/4 teaspoon
Vanilla	1 teaspoon	2-1/4 teaspoons	1-1/2 tablespoons

1. Combine gelatin and water, add honey, and heat over hot water until warm.
2. Add sugar, salt, and vanilla; stir until smooth.
3. Keep the glaze warm over hot water, dip the doughnuts in it, then place them on a rack to dry.



PRUNE BREAD

Portion, two 1/4-inch slices (1-1/2 ounces)

Bread

Ingredients	1 Loaf, 20 Portions	3 Loaves, 60 Portions	6 Loaves, 120 Portions
Butter or margarine	1 ounce (2 tablespoons)	3 ounces (1/3 cup)	6 ounces (3/4 cup)
Liquid honey	4 ounces (1/3 cup)	12 ounces (1 cup)	1 pound 8 ounces (2 cups)
Sugar	1-1/2 ounces (3 tablespoons)	4 ounces (1/2 cup)	8 ounces (1 cup)
Eggs	1/2 cup	1-1/2 cups	3 cups
All-purpose flour	4 ounces (1 cup sifted)	12 ounces (3 cups sifted)	1 pound 8 ounces (1-1/2 quarts sifted)
Whole-wheat flour	3 ounces (2/3 cup sifted)	9-1/2 ounces (2 cups sifted)	1 pound 3 ounces (1 quart sifted)
Baking powder	1-1/2 teaspoons	1-1/2 tablespoons	3 tablespoons
Salt	1/2 teaspoon	1-1/2 teaspoons	1/2 ounce (1 tablespoon)
Soda	1/2 teaspoon	1-1/2 teaspoons	1 tablespoon
Sour milk	1/2 cup	1-1/2 cups	3 cups
Coarsely chopped cooked prunes	4 ounces (1/2 cup)	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)
Chopped pecans	2 ounces (1/2 cup)	6 ounces (1-1/2 cups)	12 ounces (3 cups)
Grated lemon rind	1/2 teaspoon	1-1/2 teaspoons	1 tablespoon

Pans 4 by 10 by

3-5/8 inches: 1 for 20 portions, 3 for 60 portions, 6 for 100 portions.

1. Cream butter or margarine, honey, and sugar (on mixer, at medium speed for 5 minutes).
2. Add eggs; beat until well blended (3 minutes on mixer).
3. Sift together flour, whole-wheat flour, baking powder, salt, and soda.
4. Add dry ingredients and sour milk alternately to the creamed mixture and beat until blended (at medium speed for 4 minutes).
5. Stir in prunes, nuts, and lemon rind.
6. Pour into greased loaf pans (about 3 cups or 1 pound 12 ounces to each pan).
7. Bake at 350° F. (moderate) for 1 hour 10 minutes.



MOLASSES APPLE SCALLOP

Portion, 1/2 cup (4 ounces)

Dessert

Ingredients	25 Portions	50 Portions	100 Portions
Raw tart apples	4 pounds 8 ounces	9 pounds	18 pounds
Molasses	3-1/2 ounces (1/3 cup)	7 ounces (2/3 cup)	14 ounces (1-1/3 cups)
Dark corn sirup	4 ounces (1/3 cup)	8 ounces (2/3 cup)	1 pound (1-1/3 cups)
Lemon juice	2-1/2 tablespoons	1/3 cup	2/3 cup
Melted butter or margarine	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)
Sugar	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)
All-purpose flour	5 ounces (1-1/4 cups sifted)	10 ounces (2-1/2 cups sifted)	1 pound 4 ounces (1-1/4 quarts sifted)
Salt	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Cinnamon	2-1/2 teaspoons	1-2/3 tablespoons	3 tablespoons
Fine dry bread crumbs	5 ounces (1-1/4 cups)	10 ounces (2-1/2 cups)	1 pound 4 ounces (1-1/4 quarts)

Pans 16½ by 10½ inches: 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Wash and pare apples. Core and slice.
2. Arrange slices in greased baking pans.
3. Combine molasses, corn sirup, and lemon juice. Pour over apples (about 3/4 cup per pan).
4. Mix butter or margarine, sugar, flour, salt, cinnamon, and bread crumbs.
5. Top apples with the crumb mixture (1-1/4 quarts or 1 pound 12 ounces per pan).
6. Bake covered at 350° F. (moderate) for 40 minutes. Remove cover and bake 10 minutes longer or until brown.

PEACH CHIFFON

Portion, 1 slice 3-1/4 by 2 by 2 inches, about 3 ounces

Dessert

Ingredients	25 Portions	50 Portions	100 Portions
Unflavored gelatin	2 tablespoons	1-1/4 ounces (1/4 cup)	2-1/2 ounces (1/2 cup)
Cold water	1/3 cup	2/3 cup	1-1/3 cups
Sliced fresh peaches*	2 pounds (1-1/4 quarts)	4 pounds (2-1/2 quarts)	8 pounds (1-1/4 gallons)
Lemon juice	1/4 cup	1/2 cup	1 cup
Sugar	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)
Salt	1/2 teaspoon	1 teaspoon	2 teaspoons
Evaporated milk	3 cups	1-1/2 quarts	3 quarts
Vanilla cooky or cake crumbs	6 ounces (1-1/2 cups)	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)

Pans 16 1/2 by 10 1/2 inches: 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Soften gelatin in cold water. Place over boiling water and stir until dissolved.
2. Add peaches, lemon juice, sugar, and salt. Cool until slightly thickened.
3. Chill evaporated milk thoroughly, pour into a chilled bowl, and whip until it holds a peak. Fold into the peach mixture.
4. Line pans with half the cooky crumbs. Pour peach mixture over crumbs (about 1 gallon or 4 pounds 11 ounces to each pan). Top with remaining crumbs. Chill until set.

* Canned sliced peaches may be used--1 quart or 2 pounds for 25 portions, 2 quarts or 4 pounds for 50 portions, 1 gallon or 8 pounds for 100 portions. With canned peaches, reduce sugar by half.



APPLE-CRANBERRY PIE

Dessert

Ingredients	5 Pies	10 Pies
PASTRY		
All-purpose flour	2 pounds (2 quarts sifted)	4 pounds (1 gallon sifted)
Salt	1/2 ounce (1 tablespoon)	1 ounce (2 tablespoons)
Vegetable shortening or lard	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)
Cold water	1-1/3 cups	2-2/3 cups
FILLING		
Coarsely chopped cranberries	2 pounds (2 quarts)	4 pounds (1 gallon)
Sliced pared tart apples	3 pounds 12 ounces* (3-3/4 quarts)	7 pounds 8 ounces** (1 gallon 3-1/2 quarts)
Sugar	3 pounds 2 ounces (6-1/4 cups)	6 pounds 4 ounces (3 quarts 1/2 cup)
Cornstarch	8 ounces (1-3/4 cups)	1 pound (3-1/2 cups)

1. Sift flour and salt together or blend in mixer.

2. Cut or rub in fat until mixture is of consistency of coarse cornmeal. Add water and mix.

3. Roll dough out on lightly floured board, using 6-1/2 ounces for each bottom and top crust.

4. Line 9-inch pie pans with pastry.

5. For the filling, combine cranberries, apples, sugar, and cornstarch and let stand 15 minutes.

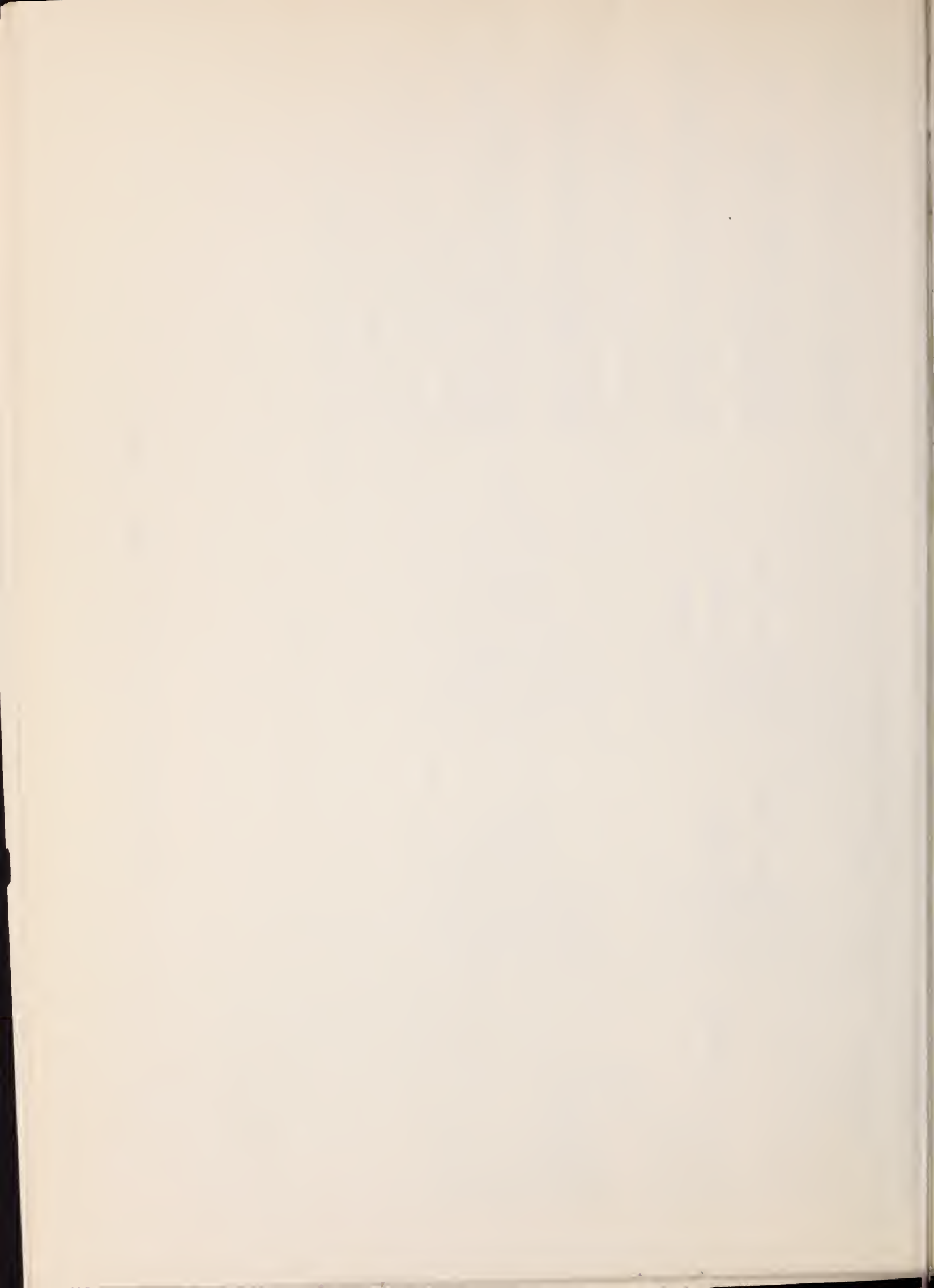
6. Fill pie shells with the cranberry mixture (1 quart or 1 pound 14 ounces per pie). Cover with top crust, moisten edges, and seal well.

7. Bake at 400° F. (hot) for 50 minutes.

* About 5 pounds as purchased.

** About 10 pounds as purchased.

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HONEY APPLE PIE

Portion, 1/6 pie

Dessert

Ingredients	5 Pies	10 Pies
Sugar	1 pound (2 cups)	2 pounds (1 quart)
All-purpose flour	4 ounces (1 cup)	8 ounces (2 cups)
Cinnamon	2-1/2 teaspoons	1-2/3 tablespoons
Nutmeg	1-1/4 teaspoons	2-1/2 teaspoons
Salt	1/2 teaspoon	1 teaspoon
Sliced pared tart apples	8 pounds 2 ounces* (2 gallons)	16 pounds 4 ounces** (4 gallons)
Liquid honey	6 ounces (1-2 cup)	12 ounces (1 cup)
Melted butter or margarine	1-1/2 tablespoons	1-1/2 ounces (3 tablespoons)
Pastry	For recipe, see Apple-Cranberry Pie, page 57	

1. Mix together the sugar, flour, cinnamon, nutmeg, salt, and apples.
2. Combine honey and butter or margarine with the apple mixture.
3. Line 9-inch pie pans with pastry.
4. Fill pie shells with the apple mixture (1-1/2 quarts or 1 pound 14 ounces per pie). Cover with top crust, moisten edges, and seal well.
5. Bake at 400° F. (hot) for 1 hour.

* About 10 pounds, as purchased.

** About 20 pounds, as purchased.



PEACH SHORTCAKE

Portion, 2 pieces shortcake (about 1-1/2 ounces), 3 ounces sweetened peaches

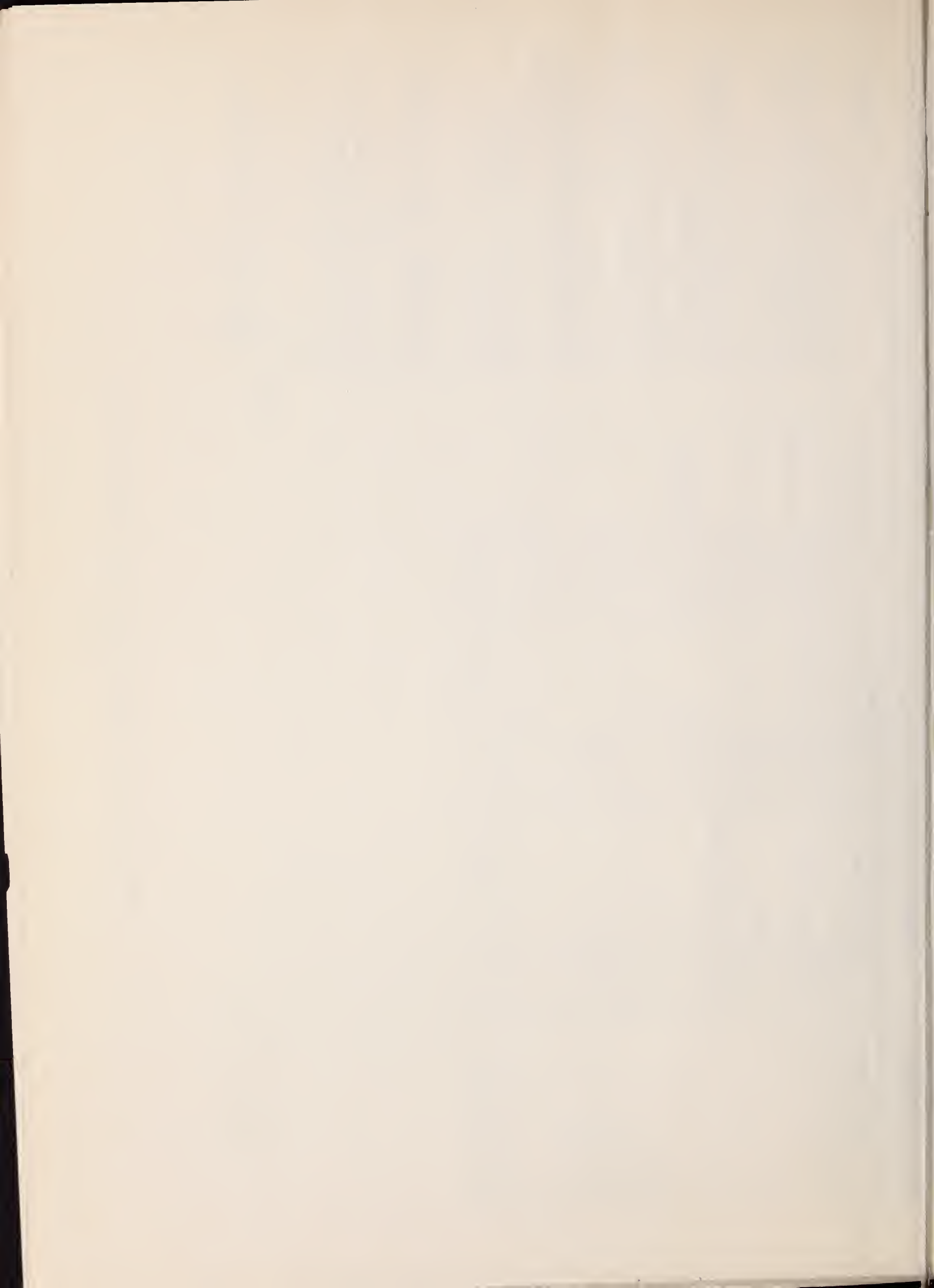
Dessert

Ingredients	25 Portions	50 Portions	100 Portions
All-purpose flour	1 pound (1 quart sifted)	2 pounds (2 quarts sifted)	4 pounds (1 gallon sifted)
Sugar	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
Baking powder	1 ounce (2-1/2 tablespoons)	2 ounces (1/3 cup)	4 ounces (2/3 cup)
Salt	2 teaspoons	4 teaspoons	2-2/3 tablespoons
Nutmeg	1/4 teaspoon	1/2 teaspoon	1 teaspoon
Butter or margarine	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)
Egg yolks	1/4 cup	1/2 cup	1 cup
Milk	2/3 cup	1-1/3 cups	2-2/3 cups
Sweetened sliced fresh peaches*	4 pounds 12 ounces	9 pounds 8 ounces	19 pounds

1. Sift together the flour, sugar, baking powder, salt, and nutmeg (or blend in mixer at low speed for 1 minute.
2. Cut or rub in butter or margarine until mixture is of consistency of coarse cornmeal.
3. Combine egg yolks and milk. Add to flour mixture and blend lightly.
4. Place dough on lightly floured board and roll to 1/4-inch thickness. Cut into 3/4-ounce pieces.
5. Bake at 400° F. (hot) for 8 minutes or until shortcake is light brown.
6. Place peaches between two layers of shortcake. Top with peaches. Serve with whipped cream.

* Add about 3 ounces sugar to each pound of sliced peaches. Or frozen or canned peaches may be used.

Note: This is a southern-style shortcake, more like pastry than biscuit.



PEACH COFFEE CAKE

Portion, 1 slice, 3 by 2-1/4 by 1-1/4 inches (3 ounces)

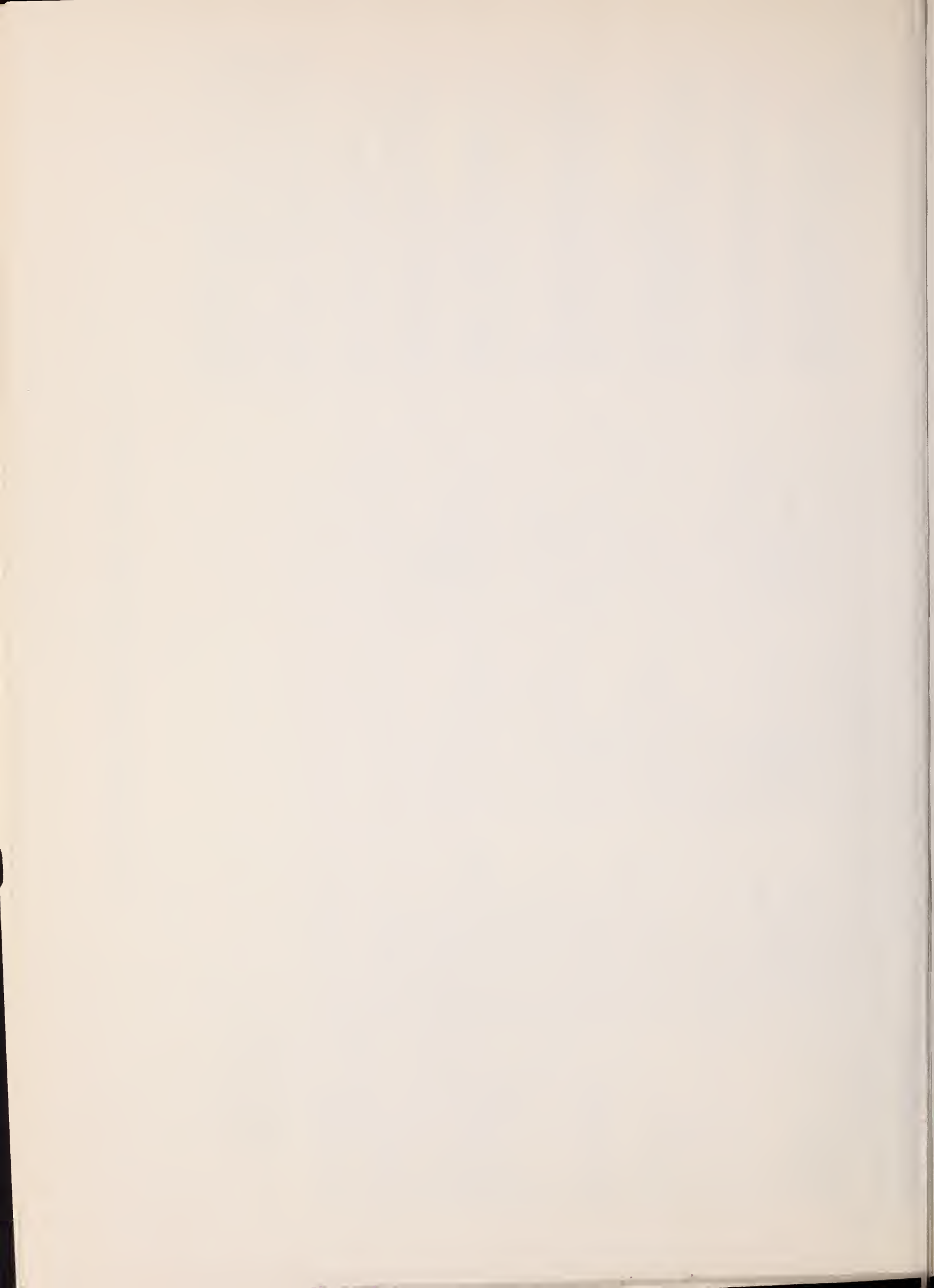
Dessert

Ingredients	24 Portions	48 Portions	96 Portions
Butter or margarine	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)
Sugar	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)
Egg whites	1/3 cup	2/3 cup	1-1/3 cups
Whole eggs	3/4 cup	1-1/2 cups	3 cups
All-purpose flour	12 ounces (3 cups sifted)	1 pound 8 ounces (1-1/2 quarts sifted)	3 pounds (3 quarts sifted)
Baking powder	1 tablespoon	3/4 ounce (2 tablespoons)	1-1/2 ounces (1/4 cup)
Salt	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Almond extract	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Fresh peaches, sliced*	1 pound 10 ounces (1 quart)	3 pounds 4 ounces (2 quarts)	6 pounds 8 ounces (1 gallon)
Sugar	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
Cinnamon	2 teaspoons	1-1/3 tablespoons	2-2/3 tablespoons

Pans 20-1/2 by 12-1/2 by 2 inches: 1 for 24 portions, 2 for 48 portions, 4 for 96 portions.

1. Cream butter or margarine and sugar (on mixer, at medium speed for 5 minutes).
2. Add egg whites and whole eggs; continue beating for 2 minutes.
3. Sift together the flour, baking powder, and salt. Combine with the creamed mixture. Stir in the almond extract.
4. Pour the batter into greased baking pans (about 1-1/4 quarts or 2 pounds 12 ounces to each pan).
5. Arrange peach slices over batter (about 1 quart or 1 pound 10 ounces to each pan).
6. Mix sugar and cinnamon together and sprinkle over the peaches.
7. Bake at 375° F. (moderate) for 40 minutes or until brown.

* Canned sliced peaches may be used-- 2 pounds 3 ounces for 24 portions, 4 pounds 6 ounces for 48 portions, 8 pounds 12 ounces for 96 portions. With canned peaches, reduce sugar for topping by half.



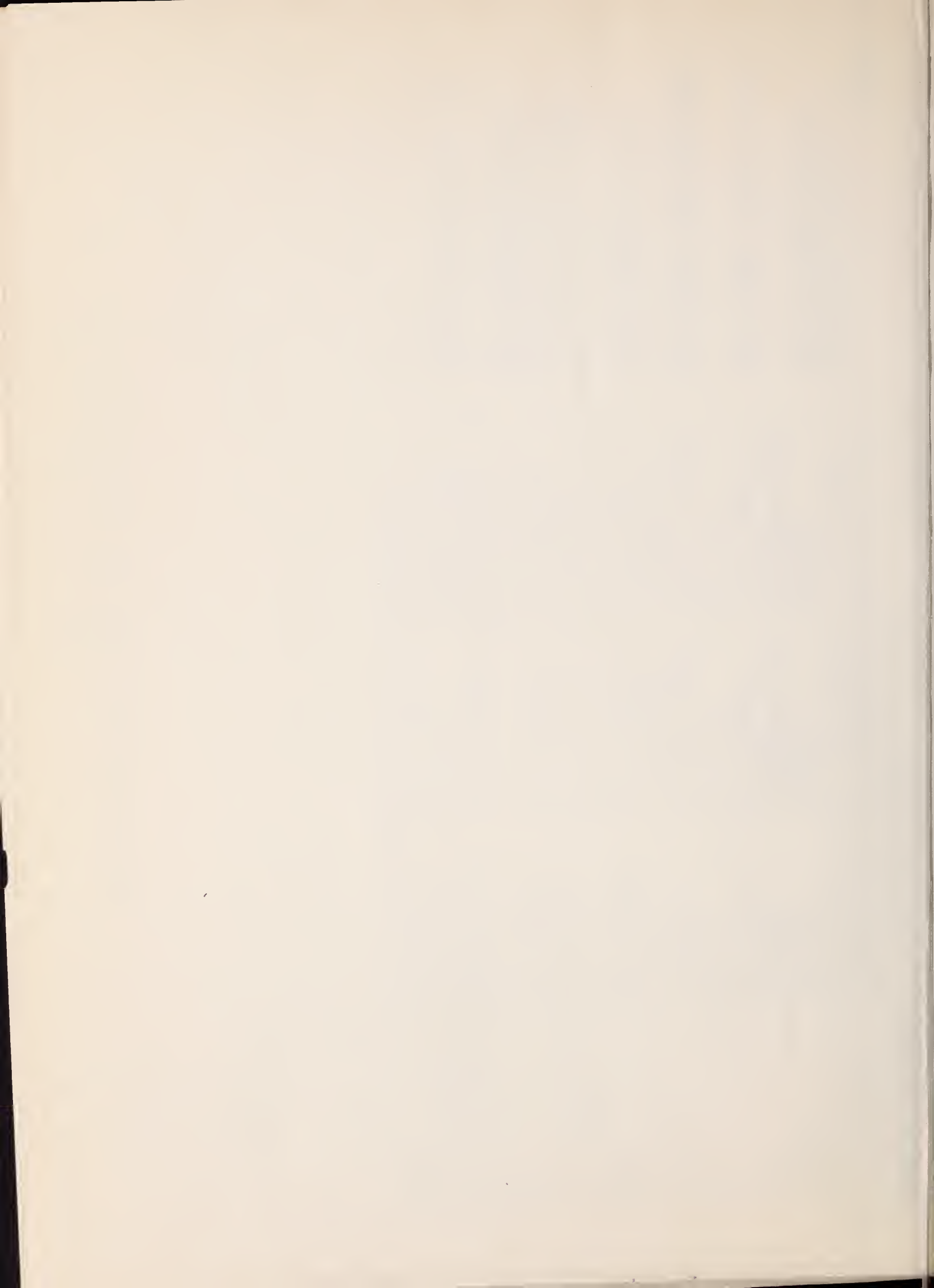
HONEY DROP COOKIES

Portion, 2 cookies (1-1/4 ounces)

Dessert

Ingredients	25 Portions	50 Portions	100 Portions
Butter or margarine	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)
Liquid honey	9 ounces (3/4 cup)	1 pound 5 ounces (1-3/4 cups)	2 pounds 10 ounces (3-1/2 cups)
Eggs	2/3 cup	1-1/8 cups	2-1/4 cups
All-purpose flour	10 ounces (2-1/2 cups sifted)	1 pound 5 ounces (1 quart 1-1/4 cups sifted)	2 pounds 10 ounces (2 quarts 2-1/2 cups sifted)
Nutmeg	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Baking powder	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Soda	1/2 teaspoon	1-1/4 teaspoons	2-1/2 teaspoons
Salt	1/2 teaspoon	1-1/4 teaspoons	2-1/2 teaspoons
Seedless raisins	6 ounces (1-1/4 cups)	12 ounces (2-1/2 cups)	1 pound 8 ounces (1-1/4 quarts)
Vanilla	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon

1. Cream butter or margarine and honey (on mixer, at medium speed for 5 minutes).
2. Add the eggs; continue beating for 2 minutes.
3. Sift together the flour, nutmeg, baking powder, soda, and salt.
4. Add dry ingredients to the creamed mixture.
5. Stir in raisins and vanilla.
6. Using a No. 40 scoop, place cookies on a greased baking sheet 2 inches apart.
7. Bake at 350° F. (moderate) for 12 minutes or until golden brown.



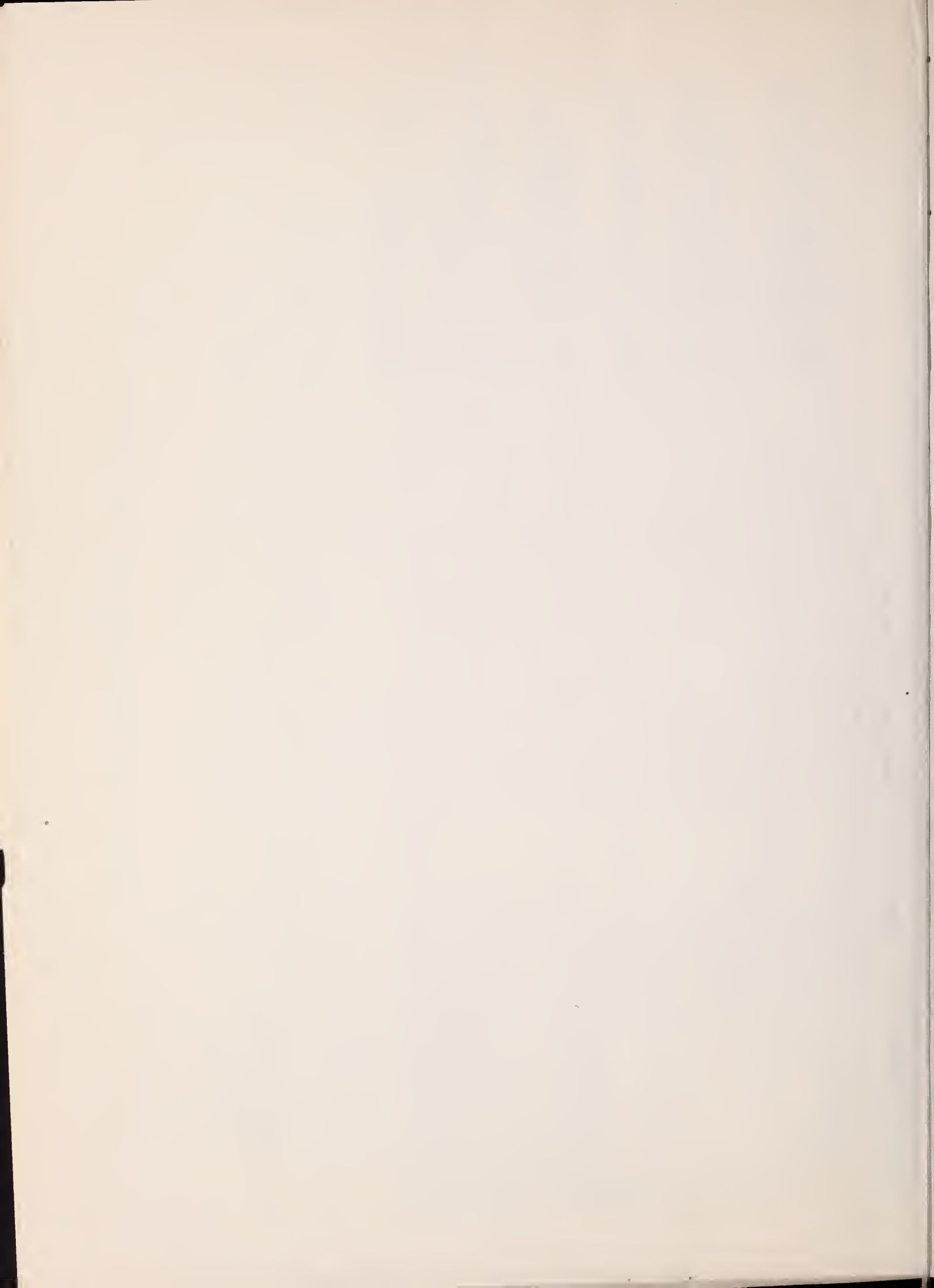
DEVIL'S FOOD CAKE Portion, 1/16 cake (3 ounces) Dessert

Ingredients	32 Portions	64 Portions	128 Portions
Cake flour	14 ounces (1 quart sifted)	1 pound 12 ounces (2 quarts sifted)	3 pounds 8 ounces (1 gallon sifted)
Sugar	1 pound 12 ounces (3-1/2 cups)	3 pounds 8 ounces (1-3/4 quarts)	7 pounds (3-1/2 quarts)
Cocoa	4 ounces (1 cup*)	8 ounces (2 cups*)	1 pound (1 quart*)
Salt	2 teaspoons	1 tablespoon (1/2 ounce)	2 tablespoons (1 ounce)
Soda	3-1/2 teaspoons	2-1/3 tablespoons	4-2/3 tablespoons
Butter or margarine, soft (not melted)	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)
Buttermilk	2-2/3 cups	1 quart 1-1/3 cups	2-3/4 quarts
Vanilla	2 teaspoons	1 tablespoon	2 tablespoons
Eggs	2/3 cup	1-1/4 cups	2-1/2 cups

Layer cake pans, 9-inch diameter: 4 for 32 portions, 8 for 64 portions,
16 for 128 portions

1. Sift flour, sugar, cocoa, salt, and soda together three times, (or blend in mixer on low speed for 5 minutes).
2. Add remaining ingredients and beat until smooth (on mixer, at high speed for about 3 minutes).
3. Place batter in greased layer pans (2 cups or 1 pound 5 ounces to each pan).
4. Bake at 350° F. (moderate) for 30 minutes. Remove from pans and cool.
5. Place 1 cup boiled frosting (p. 69) between 2 layers of cake. Top with 1 cup frosting.

* Equivalent measure for weight varies with type of cocoa.



BOILED FROSTING

Frosting

Ingredients	1 Quart	2 Quarts	1 Gallon
Sugar	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)
Water	1/2 cup	1 cup	2 cups
Cream of tartar	1/16 teaspoon	1/8 teaspoon	1/4 teaspoon
Egg whites	1/4 cup	1/2 cup	1 cup
Salt	1/16 teaspoon	1/8 teaspoon	1/4 teaspoon
Vanilla	1/2 teaspoon	1 teaspoon	2 teaspoons

1. Combine sugar, water, and cream of tartar. Cook to 238° F. or until sirup threads when dropped from spoon.
2. Beat egg whites with salt until stiff but not dry (on mixer, at high speed).
3. Gradually pour hot sirup over the egg whites, beating constantly. Continue beating until the mixture stands in peaks on the beater.



APPLE FILLING

Cake Filling

Ingredients	32 Portions (about 2-1/2 cups)	64 Portions (about 1-1/4 quarts)	128 Portions (about 2-1/2 quarts)
Whole eggs	1/2 cup	1 cup	2 cups
Sugar	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)
All-purpose flour	2 tablespoons	1 ounce (1/4 cup sifted)	2 ounces (1/2 cup sifted)
Lemon juice	1/3 cup	2/3 cup	1-1/3 cups
Water	2 tablespoons	1/4 cup	1/2 cup
Finely chopped pared apple	10 ounces (2 cups)	1 pound 4 ounces (1 quart)	2 pounds 8 ounces (2 quarts)

1. Beat the eggs.

2. Combine all ingredients and cook over low heat, stirring occasionally, until the mixture is thickened and the apples are tender.

3. Cool. Spread between layers of cake.

Note: This filling is especially good with spice cake.

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